



Wijnfiche

Domaine de l'Idylle | Cruet Jacquère Savoie France (SAVOIE) – 2023

Domain

Dom. de l'Idylle

This is a family domain, 22 hectares in size. They mainly produce wines from local grapes, Mondeuse, Roussette and Jacquère. Their southeastern slopes consist of clay and limestone gravel, where the grapes find their favorite terroir. They are certified with the High Environmental Value (HVE), which confirms the efforts they have been making since a few years to drastically reduce the supply to the vineyard and the cellar, as well as respect for our soil and biodiversity.

Vinification

The pressing is done by gravity. The fermentation takes place at a low temperature of 15 to 17 ° C. After a few months of ripening on the lees, the wine is bottled in the spring.

Taste

White, clear wine. Subtle aromas of agrum and white flowers. Nice liveliness and freshness in the mouth. The final contains notes of citrus.

Food pairing

Fish - trout | Crustacea | Cheese fondue | Aperitif

General information

Type: White wine

Grape varieties: Jacquère

Viticulture: Sustainable/HVE

Storage (years): + 2-3

Serving temperature: 7-10°C

Taste profile: Mineral acidic

